

FOR OFFICE USE ONLY



ENVIRONMENTAL HEALTH DIVISION
Food Safety Program
3020 Rucker Avenue, Suite 104, Everett, WA 98201-3900
425.339.5258

EMAIL



NAME OF ESTABLISHMENT

Stanwood Elementary

ADDRESS OR LOCATION

10227 273rd St NW

CITY

Stanwood

MEALS SERVED

B L D C O

PURPOSE OF

INSPECTION

ROUTINE

PREOPERATIONAL

REINSPECTION

ESTABLISHMENT TYPE

RISK CATEGORY

MEALS OBSERVED

B L D C O

INSPECTION

ILLNESS INVESTIGATION

TEMPORARY

COMPLAINT

School Kitchen

B

DATE

TIME IN

ELAPSED TIME

TOTAL POINTS

RED POINTS

REPEAT RED

PHONE

9/12/17 11:40AM 25 min 0 0

RED HIGH RISK FACTORS

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Circles indicate compliance status (IN, OUT, N/A, N/O) for each item.

IN = In Compliance

OUT = Not In Compliance

N/O = Not Observed

N/A = Not Applicable

CDI = Corrected During Inspection

R = Repeat Violation

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Demonstration of Knowledge.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Potentially Hazardous Food Time and Temperature.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Employee Health.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Potentially Hazardous Food Time and Temperature.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Preventing Contamination by Hands.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Potentially Hazardous Food Time and Temperature.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Approved Source, Wholesome, Not Adulterated.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Potentially Hazardous Food Time and Temperature.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Approved Source, Wholesome, Not Adulterated.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Potentially Hazardous Food Time and Temperature.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Approved Source, Wholesome, Not Adulterated.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Consumer Advisory.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Approved Source, Wholesome, Not Adulterated.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Highly Susceptible Populations.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Approved Source, Wholesome, Not Adulterated.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Chemical.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Approved Source, Wholesome, Not Adulterated.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Conformance with Approved Procedures.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Protection from Cross Contamination.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Conformance with Approved Procedures.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Protection from Cross Contamination.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Conformance with Approved Procedures.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Protection from Cross Contamination.

Table with columns: #, Compliance Status, Description, CDI, R, PTS. Section: Conformance with Approved Procedures.

BLUE LOW RISK FACTORS

Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Circled points indicate items not in compliance.

Table with columns: #, Description, CDI, R, PTS. Section: Food Temperature Control.

Table with columns: #, Description, CDI, R, PTS. Section: Utensils and Equipment.

Table with columns: #, Description, CDI, R, PTS. Section: Food Temperature Control.

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Table with columns: #, Description, CDI, R, PTS. Section: Food Temperature Control.

Table with columns: #, Description, CDI, R, PTS. Section: Utensils and Equipment.

Table with columns: #, Description, CDI, R, PTS. Section: Food Identification.

Table with columns: #, Description, CDI, R, PTS. Section: Physical Facilities.

Table with columns: #, Description, CDI, R, PTS. Section: Protection from Contamination.

Table with columns: #, Description, CDI, R, PTS. Section: Physical Facilities.

Table with columns: #, Description, CDI, R, PTS. Section: Protection from Contamination.

Table with columns: #, Description, CDI, R, PTS. Section: Physical Facilities.

Table with columns: #, Description, CDI, R, PTS. Section: Protection from Contamination.

Table with columns: #, Description, CDI, R, PTS. Section: Physical Facilities.

Table with columns: #, Description, CDI, R, PTS. Section: Proper Use of Utensils.

Table with columns: #, Description, CDI, R, PTS. Section: Physical Facilities.

Table with columns: #, Description, CDI, R, PTS. Section: Proper Use of Utensils.

Table with columns: #, Description, CDI, R, PTS. Section: Physical Facilities.

Blue Points

Use the following blank lines to write comments.

Person in Charge (Signature)

Regulatory Authority (Signature)

Person in Charge (Print Name)

Regulatory Authority (Print Name)

Date

Follow-up Needed?

Yes

(No)